









Menu




Cold starters

 Cheese cream (Anchovis of Santoña, red grapes and tomato in texture)	13,80 €
 Sliced Beef Tenderloin (Tomato, ginger and soya)	15,50 €
 Homemade Foie terrine (Pistachios, pumpkin, bread with raisins and dried apricots)	17,50 €
 Spider Crab and avocado salad (Salmorejo and vinaigrette of raspberries)	17,80 €
 Iberian Ham (Roasted Bread and mashed tomato)	22,00 €



Hot starters

 Caprichos del Toloño (Brick pastry filled with King prawns and vegetables)	16,00 €
 Creamy rice (Octopus and squid with saffron)	16,80 €
 Grilled octopus (With carrot tartar and romescu)	15,50 €

Tradition

 Ham croquettes (8 units)	16,00 €
 "Menestra" Seasonal vegetables (Some dredged)	13,90 €
Asparagus from La Ribera (Seasoned with olive oil from Rioja)	12,80 €
Pochas beans stewed with vegetables	12,00 €
 Hearts of artichoke (Foie gras and cream of mushrooms)	17,80 €

Fish

	1/2 Ración	Ración
 Hake fillet roasted (With piperade and "piquillo" pepper sauce)	-	21,90 €
 Grilled Cod (And "vizcaína" sauce)	-	22,50 €

Meat, Grill and Wood Oven

 Oxtail (Cream of foie gras and wild mushrooms)	11,00 €	20,90 €
 Beef cheek stewed with red wine (Mashed potatoes and oil zucchini)	11,00 €	19,90 €
Grilled sirloin steak (With homemade chips and piquillo red peppers)	-	23,80 €
Lamb chops grilled (With potatoes and peppers)	-	18,90 €
 Oven Roasted lamb shoulder (Cooked at low temperature and roasted at the moment)	-	23,00 €
Oven Roasted piglet (Two people)	-	45,00 €
Oven Roasted lamb (Two people)	-	48,00 €
T-bone from Galicia grilled (€/kg) (With potatoes and peppers)	-	45,00 €

(VAT 10% included)

ALLERGEN INFORMATION

